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### Verwendung von Fischresten

Eine Auflauffschüssel wird am Boden und an den Rändern mit Kartoffelpüree ausgelegt und in die Mitte die gut entgräteten Fischstücke eingelegt und mit 0,1 l saurem Rahm, in den man 1 Ei eingesprudelt hat, übergossen, gesalzen und gepfeffert, mit etwas geriebenem Parmesan bestreut und gebacken.

### Der richtige Gebrauch des Fischschuppers

